was given away fresh to selected kin and friends, including those who helped to butcher, and the remainder was salted and dried. Of this, 7 kg. were kept and 5 kg. sold. Moslems are forbidden to eat an animal with two or four legs which "dies," although eating dead locusts or fish is not forbidden. Some Moslems in Bang Chan reported offering dead animals to Buddhists in barter for other materials.

Oxen, a sign of prosperity, were bought as calves by the Moslems and fattened for meat, usually with a ceremony in mind. In 1955 (Goldsen and Halis, 1957) only 5 householders in Bang Chan raised hogs, and 4 of these had 1 or 2 only. Moslems ate no pork. A permit from the district officer was necessary for slaughtering a buffalo or an ox but not for hogs. Natural deaths of such animals were supposed to be reported.

Poultry was not commonly used for food in Bang Chan. It was the poor man's "feast" food suitable for guests. One couple in the lowest income level killed one chicken or a duck once a year to provide the traditionally good meal for their cooperative harvest helpers. Others, better off, might serve chicken especially at man's dinners. Pigeons were raised for sale in the market by one Moslem family. In 1953-54, one person was trying to raise a few turkeys for sale, as word had reached Bang Chan that turkeys were in demand for foreigners' holiday dinners. By 1957 turkey-raising for cash was spreading, but some villagers objected to having them around "because they look like vultures and bring misfortune."

Various wild creatures were used for food whenever they were caught. Turtle curry was considered a great delicacy, but as turtles, which could be caught from May to February, brought a good price in Bangkok, experts usually sold their catch. Frogs and turtles were sometimes kept in a jar until needed. Eels, frogs, cobra and other snakes were used for curry. Field rats, available all year, were roasted.

Fish. - Next to rice, fish constituted the most abundant food in the diet in Bang Chan. Either fresh or preserved,[1] they were available throughout the year. Killing

---

1. According to observation in 1952-54, fish caught in excess of immediate needs were preserved for later use. Serpentheads ((1)plaa (3)chauaun), which are about 7 or 8 inches long, and pilot fish ((1)plaa (2)sa-(2)lid), about 4 or 5 inches long, were commonly salted and dried. Heads and tails were removed and the fish were split open and salted overnight. The following morning the fish were washed and spread on fiber trays in the sun to dry. Some excess fish might be dried at anytime of year, but larger quantities were done during the hot, dry season. The process was usually complete within a week.